

## Session IPA

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **85**
- SRM **5.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.3 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Pilzneński                | 5 kg (85.9%)   | 81 %  | 4   |
| Grain | Weyermann<br>Caramunich 3 | 0.22 kg (3.8%) | 76 %  | 150 |
| Grain | Pszeniczny                | 0.6 kg (10.3%) | 85 %  | 4   |

### Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 40 g   | 60 min   | 14.3 %     |
| Boil                | Simcoe                 | 20 g   | 15 min   | 13.2 %     |
| Aroma (end of boil) | Simcoe                 | 30 g   | 0 min    | 13.2 %     |
| Whirlpool           | Simcoe                 | 50 g   | 50 min   | 13.2 %     |
| Dry Hop             | Simcoe                 | 100 g  | 2 day(s) | 13.2 %     |